



We offer classic preparations — from the tandoori kebabs and flatbreads of the Muslim north, to the coconut and chile based curries of the Hindu south.

## Appetizers

### MULIGATAWNY SOUP .....7

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### CHICKEN SEEKH KEBABS. ....8

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### YAM AND CASHEW SAMOSA .....9

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### COCONUT CURRY MUSSELS .....10

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### LAMB KOFTA .....9

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### ROASTED BEET SALAD .....8

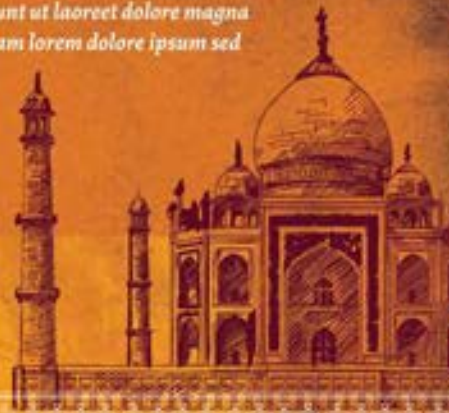
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## Catering

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## Banquet Hall

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# Indian Homestyle Cuisine MENU

## Appetizers

### MULIGATAWNY SOUP .....7

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TOWNSVILLE, ST 54321  
[WWW.YOURWEBSITEHERE.COM](http://WWW.YOURWEBSITEHERE.COM)  
555-543-5432



indian  
Cuisine



indian  
Cuisine

Monday - Saturday

11:00AM - 9:00PM



**Vibrant spices.  
Multi-layered flavors.**

## Biryani Rice Specialties

- LAMB BIRYANI** ..... 18  
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- CHICKEN BIRYANI** ..... 14  
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- PRAWNS BIRYANI** ..... 19  
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- VEGETABLE BIRYANI** ..... 12  
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- EGGPLANT BIRYANI** ..... 12  
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## Chutneys and Raitas

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- CUCUMBER AND MINT RAITA** ..... 4
- PEAR CHUTNEY** ..... 3
- RED ONION DATE CHUTNEY** ..... 3
- RED CHILE CHUTNEY** ..... 3
- FRESH CORIANDER CHUTNEY** ..... 3

**Indian Homestyle.  
Traditional Tandoori Oven.**

## Entrees

- KARNATAKA VEGETABLE CURRY** ..... 14  
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- KORI GASSI CHICKEN CURRY** ..... 15  
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- SAAG PANEER** ..... 16  
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- CHICKEN TIKKA MASALA** ..... 16  
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- TANDOORI PRAWNS** ..... 19  
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- MADRAS LAMB CURRY** ..... 19  
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- CHICKEN TIKKA BOTEH** ..... 14  
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- OVEN ROASTED LAMB LEG** ..... 20  
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- VEGETABLE JALFRAZI** ..... 13  
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**Classic Preparations.  
Heirloom Recipes.**

## Sides

- BASMATI RICE** ..... 18
- CABBAGE FOGGATH** ..... 12
- EGGPLANT** ..... 12



- NAAN** ..... 4
- |          |         |
|----------|---------|
| Plain    | Cheese  |
| Garlic   | Paprika |
| Onion    | Chile   |
| Jalapeño | Pepper  |
| Potato   | Ginger  |

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- BLACK EYED PEAS** ..... 3
- OKRA** ..... 3
- CAULIFLOWER** ..... 3

## Indian Teas

- MASALA** ..... 3  
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- GURANSE** ..... 3  
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- WHITE PEONY** ..... 3  
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- LEMON MYRTLE** ..... 3